


VIGOUR & VERVE

coffee & everything in between

... lunch 12:30 - 15:00
... dinner 18:30 - 22:00

BEFORE

STARTERS & SALADS

SOUP  **R40**
Farmhouse vegetable soup, lentils and market vegetables served with a pumpkin seed bread cheese toastie

GREEK SALAD  **R55**
like we do in South Africa
You are not in Greece we know, but we have our own local version

BILTONG AND AVO SALAD **R85**
Wild rocket, baby spinach, sun blushed tomatoes, toasted cashews, peppadews and blue rock dressing

PERI PERI CHICKEN LIVERS **R60**
Done the South African way, it has a real kick, served with Marlene's signature bread

SPICE-DUSTED CALAMARI **R60**
Curry sauce, chilli, spring onion, coriander

IN BETWEENERS

BRAAI BROODJIES

South African version of toasties served with hand cut chips

Tomato, onion, cheddar and chutney  **R60**

Slow roast lamb, mustard and cheddar **R85**

Smoked chicken, mayo, tomato and cheddar **R75**

Bread supplied daily by our local baker

PREGO ROLL **R90**
The classic Portuguese steak sandwich - It is hot!
Portuguese roll, thin slices of steak, homemade peri peri, served with hand cut chips

BOERIE ROLL **R60**
South African street food classic
Award-winning boerewors, toasted butter bun, caramelized onion, soet mostert, chakalaka
Add a side of hand cut chips **R15**

BURGERS

Served with hand cut chips
200g Beef pattie or chicken fillet lettuce, tomato, jalapeño mayo, gherkin, homemade relish, cheddar cheese

BEEF **R85**
CHICKEN **R75**
SKINNY BURGERS **LESS R5**
Served without a bun

SIGNATURE *Pizza*

MAGRIETJIE  **R65**
Tomato, basil and mozzarella

KAROO **R95**
Pulled lamb, olives, chilli and capers

THE CHAMPION **R85**
Award-winning boerewors, caramelised onions and coriander

ALL FIRED UP **R90**
Wood fired peri peri chicken, and pineapple salsa

BETWEENERS

SHISA NYAMA GRILL

Flavours of Ekhasi, licked by fire, kissed by smoke, prepared with our own braai spice. Served with your choice of 2 sides and 1 sauce

RUMP 300g **R150**

LAMB CHOPS 300g **R160**

AWARD-WINNING BOEREWORS 200g **R85**

FREE RANGE CHICKEN BREAST **R80**

BRAAIED BRISKET 300g **R125**

SIDES (CHOOSE 2)

Lowerland pap
Chakalaka
Creamed spinach and soet pampoen
Oven roasted vegetables
Cauliflower mash
Hand cut chips, braai spice

SAUCES (CHOOSE 1)

Classic peppercorn sauce
Monkey gland sauce
Peri peri sauce

LOCAL FAVOURITES

These are authentic dishes of our region, the way they were prepared by our ancestors

UITPAK SLAAI **R65**
A local layered salad, bacon, cheese, soft egg

PICKLED FISH **R70**
A South African classic, served with mosbolletjie bread

TRADITIONAL CAPE MALAY LAMB BOBOTIE THE LOCAL ICON - **R135**
VEGETARIAN OPTION AVAILABLE  **R110**
Braised minced lamb, fragrant spices, yellow rice and sambals


WOOD FIRED PERI PERI CHICKEN **R85**
Free range 1/2 chicken, Portuguese and African flavours, double - fried hand cut chips

FISH & CHIPS THE CLASSIC WAY **R85**
Fresh battered hake, hand cut chips, fennel salt, tartar sauce

BUTTER CHICKEN **R95**
VEGETARIAN OPTION AVAILABLE  **R85**
Tender free range chicken, classic fragrant spices, steamed rice, roti and sambals

LAMB SHANK **R195**
Slow roasted ouma's way, rosemary mash and citrus gremolata

PAN FRIED LINE FISH **R155**
SASSI green listed grilled fresh fish, hand cut chips, baby spinach salad and zesty lemon aioli

 The Southern African Sustainable Seafood Initiative informs and inspires consumers to make informed decisions. Only buy fish on the green list. Read more here: www.sassi.co.za

AFTERS

HARVEST TABLE

Choose from a selection of cakes, desserts and pastries - individually priced. Please ask your waitron

ICE CREAMS & SORBETS **R15 per scoop**
Your selection from our ice cream counter, assorted toppings - 1 variety per scoop

WAFFLES **R45**
Maple syrup, chocolate sauce, assorted sweet toppings, ice cream or cream

All prices are in South African Rands and include VAT.

 Vegetarian dishes